

# Krokodyl

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- Gravity **13.6 BLG**
- ABV ---
- IBU **33**
- SRM **8.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Karmelowy Czerwony	0.5 kg (7.7%)	75 %	59
Grain	Strzegom Monachijski typ II	2 kg (30.8%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Chinook	30 g	5 min	13 %
Whirlpool	Cascade	40 g	0 min	6.8 %
Dry Hop	Cascade	50 g	4 day(s)	6.8 %
Dry Hop	Mosaic	50 g	2 day(s)	11.7 %
Boil	Cascade	10 g	20 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	10 g	Gozdawa